



SNACKS

Croquettes with chicken & kimchi, 3 pcs/4 pcs	90/120
Arancini with tomato and parmesan, 3 pcs/4 pcs	105/140
Anchovies with toast & mayonnaise	165
Fried padron peppers with lemon	75
Fennel sausage with pickled vegetables	95
Waffles with truffle mayonnaise & serrano ham, 4 pcs	150

We recommend 3-4 servings pr. person

All dishes can be ordered à la carte & everything is shareable

FAMILY STYLE MENU

5 servings • 495

Assortment of snacks

Crudo with white asparagus,
cucumber, lime & koriader • 145

Paccheri with spinach, ricotta,
parmesan & rucola • 175

Iberico presa with new potatoes,
asparagus, morrels & sauce aromatique • 265

Almond cake with rhubarb with
almond & vanilla ice cream • 105

Wine pairing

incl. water ad lib.

3 glasses of wine • 495

4 glasses of wine • 600

5 glasses of wine • 750

Menu must be chosen by the entire table
It cannot be made vegan. Pescetarian +75 kr.

À LA CARTE

Fish of the day (see the blackboard)

Hand cut steak tataré with sunflower seeds
smoked cheese & miso-peber mayo 165

Duck hearts on toast 155

Veal sweetbread with romesco, pickled chili,
green courgetti & basil 235

Galician rib-eye (500-600 g.) with fries,
padron peppers & pepper sauce 745

See the blackboard for more

DESSERTS / CHEESE

Chocolate cake with peanuts
caramel & peanut butter ice cream 115

A piece / selection of cheese 50 / 175

We do not split the bill on several credit cards

Transaction fees, if applicable, will be added to the credit
card payment

MOUSSE

NV	tissot	crémant de jura, bff, chardonnay		950
NV	chartogne-taillet	champagne sainte anne, extra brut (dég: 07/24)	175	900
NV	billecart-salmon	blanc de blancs, extra brut		1500

WHITE WINE

2023	fedellos do cuoto	conasbrancas, field-blend, ribeira sacra	125	625
2023	domaine goepp	riesling, grand cru kirchberg de barr, alsace	145	725
2024	tenuta delle terre nerre	carricante/cataratto, etna	140	700
2023	marnes blanches	savagnin ouillé, en quatre vis, côtes de jura	180	900
2023	la chaume des lies	chardonnay, hautes-côtes de beaune	190	950
2022	lamy-pillot	chardonnay, en creot, saint-aubin 1er cru	290	1450 <small>VCORAVIN</small>
2023	clement lavallee	chardonnay, 45°, chablis		900
2022	domaine huet	chenin blanc demi-sec, la haut vouvray		875
2024	daniel crochet	sauvignon blanc, sancerre		750
2024	weingut wechsler	riesling trocken, benn, rheinhessen		650
2021	whitcraft	chardonnay, pence range, sta. rita hills		1250

ORANGE WINE & ROSÉ

2023	podere pradarolo	orange, malvasia, vej 180, emilia-romagna	140	700
2024	profetas e villões	rosé dos vellões, tinta negra, madeirense	130	650

SHERRY / SOUS VOILE

	barbadillo	manzanilla en rama (37,5 cl)	120	375
	el maestro sierra	oloroso 15 años	110	650
2006	claudes buchot	vin jaune, savagnin, jura (62 cl)	220	1325

RED WINE

2022	niepoort	baga/jaen, conciso tinto, dão	125	625
2024	marcel lapierre	gamay, vieilles vignes, morgon	150	750
2021	alvario palacios	grenache/carignan, les terrasses, priorat	185	925
2023	pierre guillemot	pinot noir, les grand picotins, savigny-lès-beaune	195	975
2016	a. & g. fantino	barolo, bussia cascina dardi	220	1100
2022	kistler	pinot noir, russian river valley	260	1300 <small>VCORAVIN</small>
2008	château montrose	saint-estèphe, 2 nd grand cru classé	380	1900 <small>VCORAVIN</small>
2023	château de coulaine	cabernet franc, la diablesse, chinon		900
2023	alain graillot	syrah, crozes-hermitage, côtes du rhône		975
2018	domaine hauvette	grenache/syrah/cab. sauvignon, cornaline, provence		1000
2020	clos de rouge gorge	carignan, vieilles vignes, côtes catalanes		700
2024	olek bondonio	pelaverga, rosso giulietta, langhe		650
2023	eben sadie	grenache, soldaat, swartland		975
2021	pedro parra	cinsault, itata		875

BEERS & NON-ALCOHOLIC

alhambra reserva	33cl - 6,4%	65
O/O pilsner	33cl - 5,2%	75
O/O narangi ipa	33cl - 6,8%	85
westmalle trappist dubbel	33cl - 7,0%	70
cantillon gueuze – lambic	75cl - 5,5%	325
cantillon iris – pale malt	75cl - 6,0%	375
cantillon kriek – lambic	75cl - 6,0%	375
mikeller weird weather hazy ipa	33cl - 0,3%	65
fevertree ginger beer		45
craft soda - lemon lime burst		45
craft soda - pink grapefruit blast		45
craft lemonade - rhubarb heaven		45
møns apple juice		45
water sparkling/still ad libitum		30

APERITIF

gin & tonic	120
(botanist, nikka, sab's)	
negroni	120
paloma	120
dark & stormy	120

VERMOUTH

mancino bianco	100
priorat nature rose	100
gonzález byass la copa, jerez	100
cappellano barolo chinato	120